

Appl. No. 09/581,520
Amendment dated: August 29, 2005
OA dated: April 28, 2005

This listing of claims will replace all prior versions and listings of claims in the application.

Listing of Claims:

1(currently amended). A fat blend, built up from at least one component selected from the group consisting of oils, fats, lecithins, fatty acids and salts and esters thereof, and containing polyunsaturated fatty acids, characterised in that the fatty acids gamma-linolenic acid, stearidonic acid and eicosapentaenoic acid together comprise 10 to 500 mg ~~per g~~ per g total fatty acids and the gamma-linolenic acid and the eicosapentaenoic acid each comprise 20 to 50 wt. % and the stearidonic acid 15 to 50 wt. % of the sum of these three fatty acids; with the proviso that said fat blend contains arachidonic acid and that the quotient of the sum of the gamma-linolenic acid plus stearidonic acid plus eicosapentaenoic acid to the arachidonic acid is at least 10:1.

2(previously presented). The fat blend according to Claim 1, characterised in that the fatty acids gamma-linolenic acid, stearidonic acid and eicosapentaenoic acid together comprise 10 to 100 mg per g total fatty acids and the gamma-linolenic acid and the eicosapentaenoic acid each comprise 35 to 45 wt. % and the stearidonic acid 15 to 25 wt. % of the sum of these three fatty acids.

3(previously presented). The fat blend according to Claim 2, characterised in that the gamma-linolenic acid and the eicosapentaenoic acid each comprise ca. 40 wt. % and the stearidonic acid ca. 20 wt. % of the sum of these three fatty acids.

Claim 4(canceled)

Appl. No. 09/581,520
Amendment dated: August 29, 2005
OA dated: April 28, 2005

5(previously presented). The fat blend according to claim 1, characterised in that the content of phospholipids is up to 40 wt. % of the total lipids (= sum of the oils, fats and lecithins).

6(previously presented). The fat blend according to Claim 5, characterised in that the phospholipids comprise 1 to 10 wt. % of the total lipids.

7(previously presented). The fat blend according to claim 1, characterised in that the sum of the fatty acids gamma-linolenic acid, stearidonic acid and eicosapentaenoic acid present in the fat blend in the form of phospholipids comprises up to 120 mg/g total fatty acids.

8(previously presented). The fat blend according to claim 1, characterised in that the sum of the fatty acids gamma-linolenic acid, stearidonic acid and eicosapentaenoic acid present in the fat blend in the form of phospholipids comprises 0.05 to 50 mg/g total fatty acids.

9(previously amended). A dietetic or pharmaceutical composition containing a fat blend according to claim 1.

10(previously presented). The composition according to Claim 9, characterised in that it is a fat emulsion, a ready-for-use food, a liquid food, a reconstituted or reconstitutable powder food, a food strip or a spreadable paste.

11(previously presented). The composition according to Claim 10 in the form of a liquid food or reconstituted powder food which is formulated for at least one type of administration selected from the group consisting of parenteral administration, enteral administration, and oral feeding administration; with the proviso that the fat content is 10 to 55 energy % and the energy density is 0.5 to 3.0 kcal/ml.

Appl. No. 09/581,520
Amendment dated: August 29, 2005
OA dated: April 28, 2005

12(previously presented). The composition according to Claim 11, characterised in that the fat content is 25 to 40 energy % and the energy density is 1.1 to 1.4 kcal/ml.

13(previously presented). The composition according to claim 8 in the form of a liquid food or reconstituted powder food, characterised in that the fatty acids gamma-linolenic acid, stearidonic acid and eicosapentaenoic acid together comprise 0.5 to 30 g/1500 ml of the liquid food.

14(previously presented). The composition according to Claim 13, characterised in that the gamma-linolenic acid, stearidonic acid and eicosapentaenoic acid together comprise 1 to 10 g/1500 ml of the liquid food.

Claims 15-17(canceled).

18(previously presented). The fat blend according to claim 2, characterised in that the phospholipids comprise 1 to 10 wt.% of the total lipids.

19(previously presented). The fat blend according to claim 3, characterised in that the phospholipids comprise 1 to 10 wt.% of the total lipids.

20(previously presented). The fat blend according to claim 4, characterised in that the phospholipids comprise 1 to 10 wt.% of the total lipids.

21(currently amended). The fat blend according to claim 2, characterised in that the sum of the fatty acids gamma-linolenic acid, stearidonic acid and eicosapentaenoic acid present in the fat blend in the form of phospholipids comprises up to 120 mg/g total fatty acids.

Appl. No. 09/581,520
Amendment dated: August 29, 2005
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22(previously presented). The composition of claim 10 wherein said reconstituted or reconstitutable food powder is formulated for at least one type of administration selected from the group consisting of parenteral administration, enteral administration and oral feeding administration.

23(previously presented). A dietetic or pharmaceutical composition containing a fat blend according to claim 3.

24(previously presented). A dietetic or pharmaceutical composition containing a fat blend according to claim 5.